

ARITA

LA PORCELAINES DU JAPON

JAPON



ARITA

Les professionnels de premier ordre vous proposent des pièces de vaisselle japonaise pour réaliser votre idéal.

Nous vous invitons à diriger le monde gastronomique avec nos pièces originales japonaises.



Japan's top tableware professionals are ready to design your ideal tableware.

Isn't it time you led the gastronomic world with custom-made Japanese dishes?



Arita est le berceau de la porcelaine japonaise datant du début du XVII^e siècle. Ses porcelaines ont été exportées vers plusieurs pays d'Europe où elles étaient particulièrement appréciées par de nombreux rois et nobles les appelant ainsi "les bijoux blancs".

Une centaine d'années après la naissance, la porcelaine d'Arita a exercé une grande influence sur la poterie européenne. En effet, certaines porcelaines de Meissen (Saxe) ont été créées grâce à l'étude de la porcelaine d'Arita.

Aujourd'hui, le monde gastronomique se libère de plus en plus d'une utilisation stéréotypée de la vaisselle, ce qui permet aux cuisiniers d'exprimer leurs plats avec une grande variété de pièces de vaisselle.

Les cuisiniers japonais disent traditionnellement que la vaisselle est le vêtement d'un plat. En effet, ils choisissent soigneusement des pièces très variées appropriées aux ingrédients, recettes et saisons pour relever la qualité de leurs plats.

Arita demeure un des plus grands centres de la production de la vaisselle au Japon, surtout en fournissant des pièces de qualité aux cuisiniers professionnels.

Il serait le plus compétent du monde dans le domaine de la vaisselle.

Arita est présent ici pour vous proposer plusieurs pièces de vaisselle qui pourront vous aider à exprimer vos plats, marquant ainsi un tournant dans l'histoire culinaire.

Japan's first porcelain, known as Arita porcelain, was produced at the beginning of the 17th century and subsequently exported to the countries of Europe, where it was praised as a "white jewel" by the continent's royal houses.

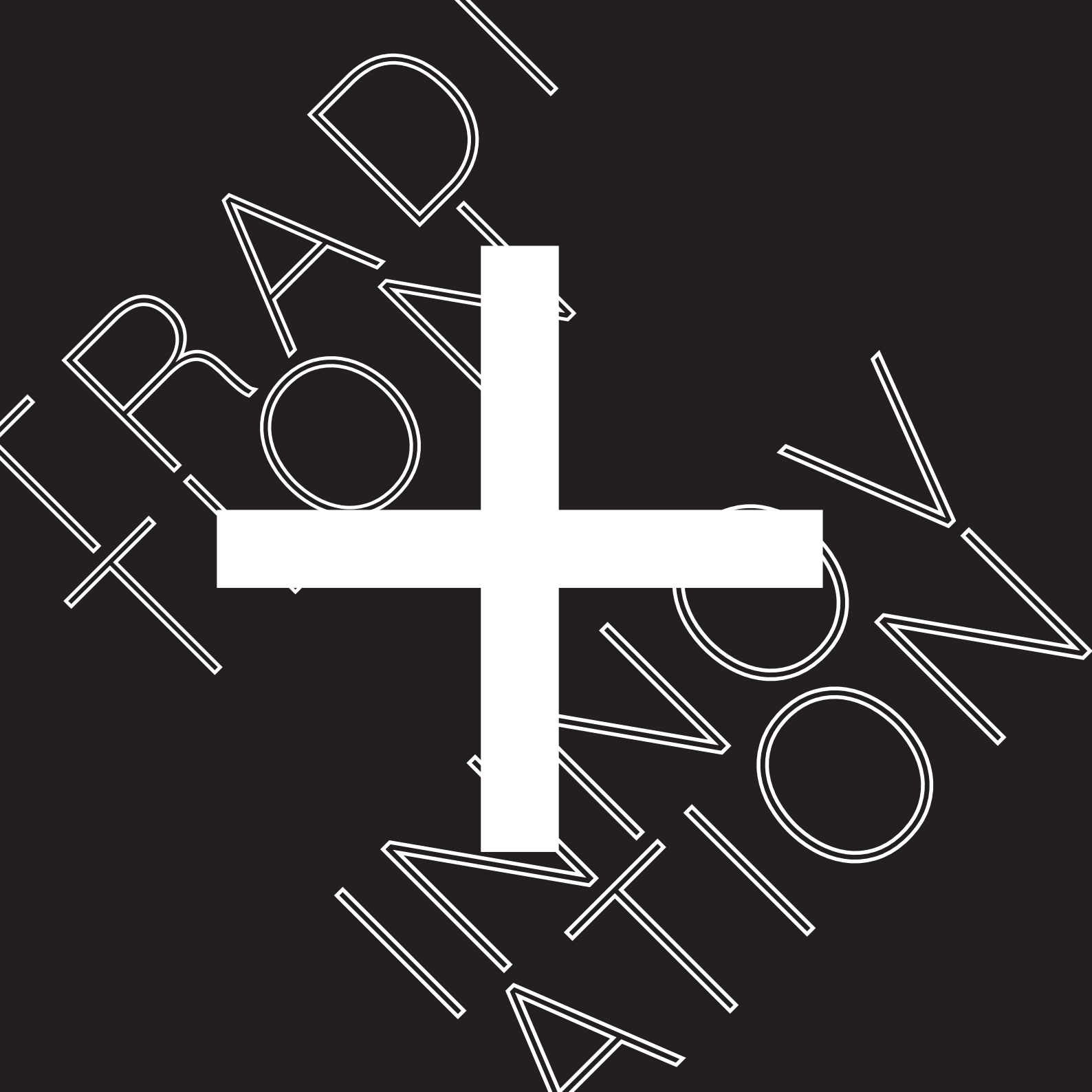
Arita porcelain exerted a major influence on porcelain-making in Europe, for example spurring research by the famous German kilns of Meissen and their subsequent perfection of porcelain about 100 years after its creation.

Today, the gastronomic world has moved away from adherence to a set of "standard" dishes and is instead granting individual chefs the freedom to express their cuisine with a range of diverse tableware.

Dishes have long been known as "kimono for food" in the world of traditional Japanese cuisine, where a wide range of different dishes are used to complement and adorn foods based on the ingredients and cooking techniques being used and the season of the year.

Arita porcelain, which has long been the consistent choice of top culinary professionals in Japan, a country characterized by a vast array of dishes and ceramic-producing regions, has played a key role in the creation of tableware for Japanese cuisine.

When it comes to the creation of tableware, the craftsmen of Arita are confident that their handiwork is second to none—and now they have come here to pioneer a new era in their art by proposing dishes designed to perfectly express your cuisine.



ARITA

LA PORCELAINE DU JAPON

Zen/Samurai

Kabuki-mono

Planet

Takumi

New Phase

Ninja



Zen/Samurai

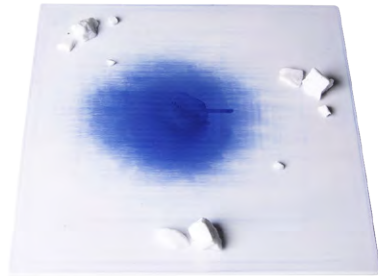
Cofondateur de la société Apple, Monsieur Steve Jobs a voulu la simplification des boîtiers des produits mais aussi de la mise en place de puces et d’autres composants, pour créer des produits plus attractifs. Son idée qui tient à l’essentiel d’un produit serait venue d’un esprit zen.

Un jardin japonais représentant un courant de l’eau avec non pas de l’eau, mais des graviers blancs, il vient aussi de l’esprit zen qui fait aboutir les éléments à la simplification extrême. Également, un samouraï a pu maintenir son sang-froid vis-à-vis d’adversaires, tout en se débarrassant du cœur. Il s’agit effectivement de l’esprit zen.

Les samouraïs porcelainiers se sont lancés dans un challenge pour la survie d’Arita ayant plus de 400 ans. Ils s’appliquent à la création de pièces de vaisselle pour représenter l’esprit zen, rehaussant ainsi des plats.

Apple co-founder Steve Jobs once said that he wanted to make not only the external design of his products, but also their internal chips and circuits, simpler and more appealing. His philosophy of emphasizing the essential nature of a product derives from the teachings of Zen.

The worldview of Zen, which simplifies the elements of a design to an extreme degree, can also be seen in the traditional Japanese garden, which expresses water without actually using any water at all, instead relying on white sand. At the same time, the ability to overcome an enemy simply by emptying oneself reflects the essential spirit of the samurai. Masters in the discipline of Arita porcelain—call them “samurai”—emerged during the art form’s 400 years of continuous creation. They express the worldview of Zen in their creation of tableware and invite cuisine to attain ever greater heights.



FJ-201 SEKITEI SQUARE PLATE 260
W260× D260×H15 (mm)
Fukuju Porcelain



FJ-101 SEKITEI SQUARE PLATE 300
W300× D300×H20 (mm)
Fukuju Porcelain



FJ-208 TRACE OF RAKE SQUARE PLATE 260
W260× D260×H15 (mm)
Fukuju Porcelain



FJ-501 GARDEN PATH ROUND PLATE 250
W250× D250×H20 (mm)
Fukuju Porcelain



FJ-502 GARDEN PATH ROUND PLATE 250
W250× D250×H20 (mm)
Fukuju Porcelain



YH-011 ICE Bowl (L)
W180× D180×H65 (mm)
Yamahei Porcelain



YH-012 Mica Silver Plate
W237× D214×H5 (mm)
Yamahei Porcelain



RS-013 White Rock Plate (L)

W275× D200×H20 (mm)

Riso Porcelain



RS-014 White Rock Plate (S)

W190× D140×H18 (mm)

Riso Porcelain



RS-006 Fine stripe Silver Round Plate

W305× D305×H15 (mm)

Riso Porcelain



RS-012 Fine stripe Silver Lim Round Plate

W248× D248×H22 (mm)

Riso Porcelain



KI-024 Morning Fog Roll up Plate

W200× D200×H50 (mm)

Kichiemon Porcelain



KI-020 Morning Fog Rectangular Plate

W300× D150×H25 (mm)

Kichiemon Porcelain



YH-013 Small Cup

W41× D41×H68 (mm)

Yamahei Porcelain



KI-017 / KI-018 / KI-019

Morning Fog Square Plate

(L) W300× D300×H25 (mm)

(M) W230× D230×H20 (mm)

(S) W145× D145×H20 (mm)

Kichiemon Porcelain



RS-010 Manganese glaze Round Plate
W260× D260×H5 (mm)
Riso Porcelain



RS-011 Perpendicular Wall Round Plate
W240× D240×H25 (mm)
Riso Porcelain



ET-014 Black ARITA Iron Bowl
W160× D160×H90 (mm)
Tokko Kiln



ET-015 Ash glaze Iron Bowl
W170× D170×H85 (mm)
Tokko Kiln



KI-013 / KI-014 / KI-015
SUMI Round Plate
(L) W290× D290×H25 (mm)
(M) W220× D220×H25 (mm)
(S) W160× D160×H20 (mm)
Kichiemon Porcelain



KI-016 SUMI Roll up Plate
W200× D200×H50 (mm)
Kichiemon Porcelain



KI-009 / KI-010 / KI-011
SUMI Square Plate
(L) W300× D300×H25 (mm)
(M) W230× D230×H20 (mm)
(S) W145× D145×H20 (mm)
Kichiemon Porcelain



KI-012 SUMI Rectangular Plate
W300× D150×H25 (mm)
Kichiemon Porcelain



Kabuki-mono

Théâtre japonais traditionnel, le kabuki représentait à l'origine la mode et la vogue qui marquaient une époque. Ce théâtre populaire ultra-sophistiqué était plein d'énergie, ce qui fascinait beaucoup le public.

Le terme de kabuki vient de la forme ancienne du verbe "kabuku" : attitude peu sobre avec des habits voyants et tapageurs, choquant le sens commun. Il rappelle ainsi l'opposition et la résistance au sens commun, à la puissance et à l'ordre qui régnaient à une époque.

Les kabuki-mono, ils se distinguaient par de telles attitudes et comportements. Ils étaient étroitement liés avec une solidarité et un lien de confiance à tel point qu'ils ne tenaient plus à la vie, le cas échéant, pour leur groupe. Ils témoignaient ainsi leur courage et esthétique.

Maintenant, les kabuki-mono porcelainiers d'Arita présentent des pièces inédites pour apporter des changements dans le monde de cuisiniers professionnels.

The traditional Japanese performing art of kabuki was originally the culmination of a tradition of popular entertainment that indulged the latest fashions and trends with unrivaled energy that captivated audiences.

The name "kabuki" can be traced back to a word indicating a preference for splendid or unusual clothing or a tendency to act in a way that defies convention. In this way, the word expressed opposition to conventional wisdom, authority, and order in the world.

People who embraced such behavior were known as kabuki-mono, and they practiced a spirited aesthetic that emphasized faithfulness and loyalty to one's friends, even at the expense of one's own life.

Today's masters of unconventional Arita porcelain—call them kabuki-mono—stand ready to transform the tableware used by professional chefs by proposing novel and unprecedented dish designs.



FJ-103 POTSDERDS SQUARE PLATE 300
W300× D300×H20 (mm)
Fukuju Porcelain



FJ-112 BROKEN SQUARE PLATE 300
W300× D300×H20 (mm)
Fukuju Porcelain



FJ-113 BROKEN SQUARE PLATE 300 half-size
W300× D150×H20 (mm)
Fukuju Porcelain



TK-010 Plane Plate (S)
W100× D100×H10 (mm)
Tokko Kiln



TK-009 Plane Plate (L)
W210× D210×H15 (mm)
Tokko Kiln



TK-008 Black Chisel plate
W260× D180×H15 (mm)
Tokko Kiln



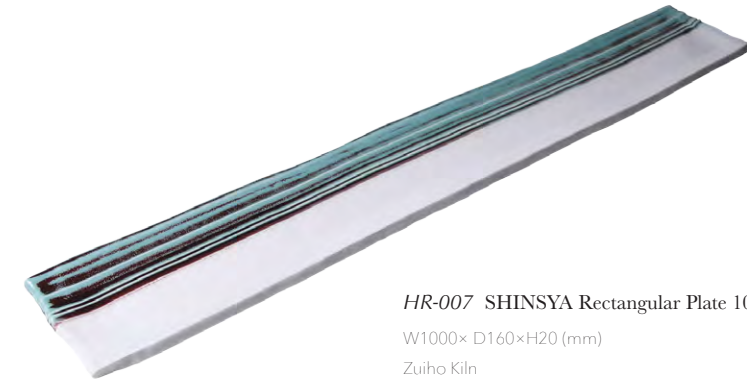
TK-007 Silver Chisel plate
W260× D180×H15 (mm)
Tokko Kiln



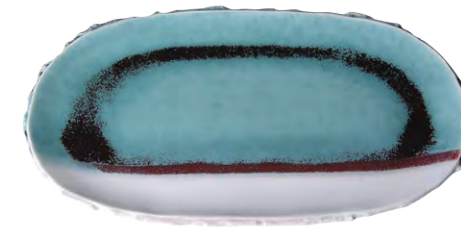
RS-002 FUKIURUSHI Silver Round Plate
W293× D293×H42 (mm)
Riso Porcelain



RS-001 Staghorn Round Plate
W290× D290×H40 (mm)
Riso Porcelain



HR-007 SHINSYA Rectangular Plate 100
W1000× D160×H20 (mm)
Zuiho Kiln



HR-008 SHINSYA Oval Plate 29
W290× D170×H15 (mm)
Zuiho Kiln



HR-003 TENMOKU Round Plate 40
W395× D400×H25 (mm)
Zuiho Kiln



Planet

Les cuisiniers dessinent leur conception du monde et leur philosophie culinaire dans une toile de vaisselle. Cet espace est d'une étendue infinie et plein de potentiel. Il s'agit effectivement d'un univers qui existe dans une assiette.

Les samouraïs porcelainiers d'Arita procurent les cuisiniers une toile d'univers plein de potentiel infini. Celle-ci permettra de représenter l'univers lui-même, des planètes en orbite autour du Soleil, voire un trou noir dont l'intensité de son champ gravitationnel empêche toute forme de matière et de rayonnement de s'en échapper.

Nous vous espérons de représenter librement, grâce à votre imagination vive, votre propre conception du monde et philosophie culinaire dans cet espace infini.

Chefs trace out their own worldview and culinary philosophy on the canvas of their tableware. Each dish holds an unlimited expanse of potential. Such limitless capacity calls to mind the vast space of the universe, and such space can be said to truly exist on a plate.

The samurai of Arita porcelain give chefs space in the form of a canvas with unlimited potential. That canvas expresses the essence of space and also gives form to the planets—wakusei in Japanese—that circle the sun. These samurai will even propose a black hole whose extremely high density and enormous mass give it such powerful gravity that even light cannot escape.

Their wish is that you use your imagination to express your own culinary worldview and philosophy in this unlimited space.



FJ-102 GROUND SURFACE SQUARE PLATE 300
W300× D300×H20 (mm)
Fukuju Porcelain



FJ-209 PLANET GROUND SQUARE PLATE 260
W260× D260×H15 (mm)
Fukuju Porcelain



FJ-601 MOON BOWL WITH RID 150
W140× D140×H137 (mm)
Fukuju Porcelain



FJ-401 PLANET GROUND ROUND PLATE 270
W270× D270×H20 (mm)
Fukuju Porcelain



RS-007 Blackhole Round Plate
W290× D290×H12 (mm)
Riso Porcelain



RS-009 Lava Round Plate
W260× D260×H5 (mm)
Riso Porcelain



YH-005 Planet Dessert
W153× D153×H68 (mm)
Yamahei Porcelain



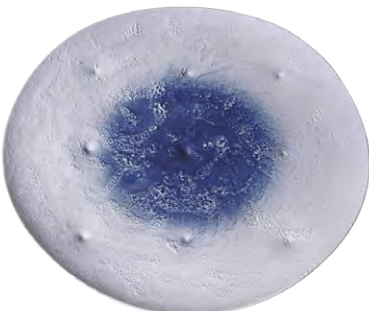
YH-007 Planet Rectangular Plate & M
W232× D120×H61 (mm)
Yamahei Porcelain



YH-001 Planet Dessert set
W185× D145×H70 (mm)
Yamahei Porcelain



KI-028 / KI-029 / KI-030
Light source Round Plate
(L) W290× D290×H25 (mm)
(M) W220× D220×H25 (mm)
(S) W160× D160×H20 (mm)
Kichiemon Porcelain



KI-025 / KI-026 / KI-027
Abyss Round Plate
(L) W290× D290×H25 (mm)
(M) W220× D220×H25 (mm)
(S) W160× D160×H20 (mm)
Kichiemon Porcelain



RS-008 **Blue Cosmos Round Plate**
W260× D260×H5 (mm)
Riso Porcelain



FS-004 **Great red spot 02**
W310× D310×H15 (mm)
Fukusengama



FS-005 **Great red spot 03**
W310× D310×H15 (mm)
Fukusengama



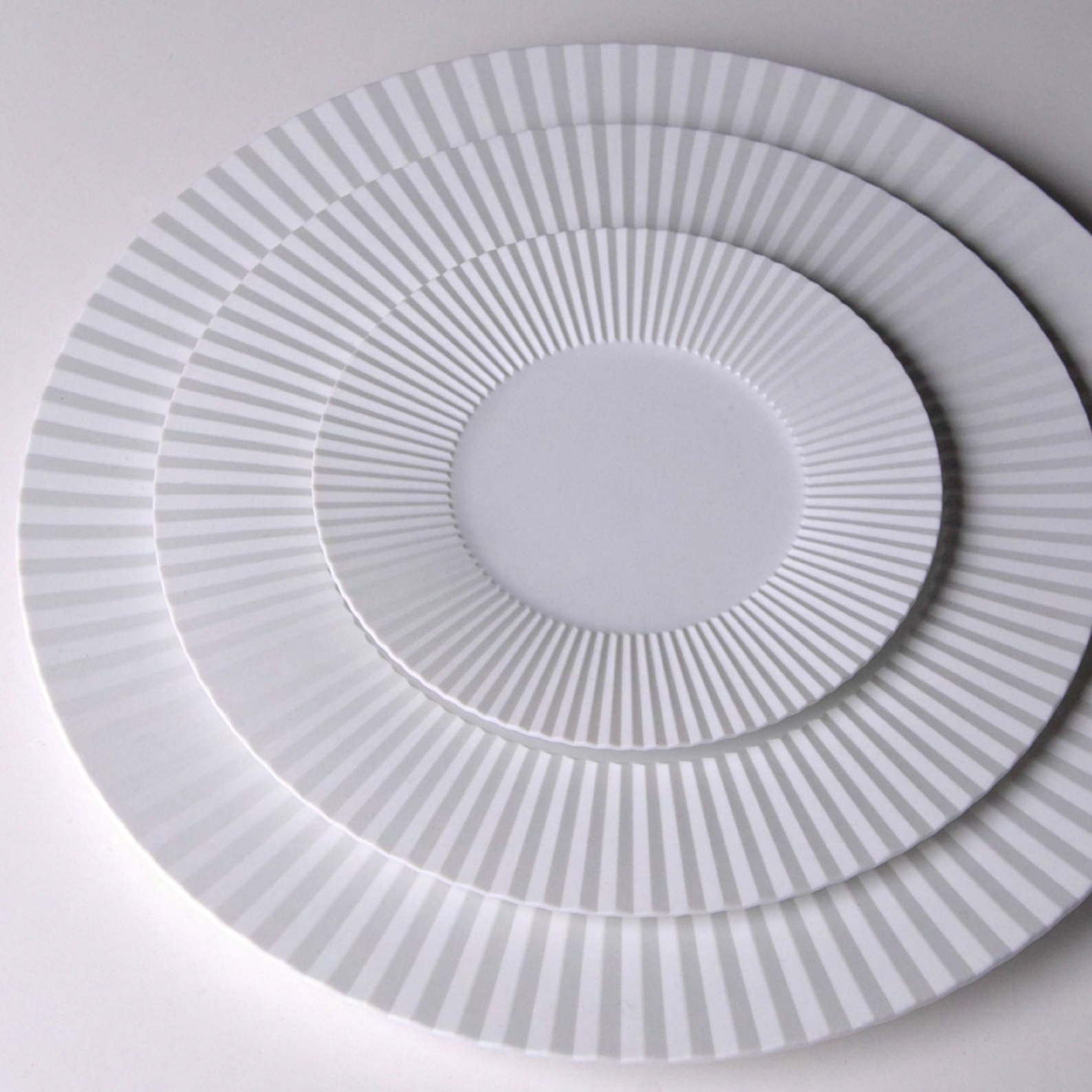
RS-015 **Blak Cosmos Round Plate**
W300× D300×H15 (mm)
Riso Porcelain



RS-020 **Landscape Plate (Black)**
W300× D300×H30 (mm)
Riso Porcelain



RS-019 **Landscape Plate (White)**
W300× D300×H30 (mm)
Riso Porcelain



Takumi

Les top-modèles doivent avoir des dons pour le métier et faire de grands efforts continus afin de pouvoir défiler sur un podium lors de la Semaine de la mode à Paris pour présenter une nouvelle collection de vêtements et d'accessoires conçus par un styliste de premier ordre.

Le top-modèle nous rappellerait le cuisinier de premier ordre. On dit souvent au Japon que la vaisselle est le vêtement d'un plat. Malgré cela, il n'aurait pas eu de vaisselle spécialement conçue pour les professionnels comme des vêtements pour les top-modèles.

On a créé des pièces de vaisselle tentant les top-cuisiniers avec la technique la plus sophistiquée du monde basée sur la technique traditionnelle de 400 ans et la nouvelle technologie. Les takumis, artisans ayant maîtrisé d'excellentes techniques, peuvent réaliser des pièces de vaisselle comme la haute couture rêvées par les cuisiniers.

By virtue of their inborn skill and constant diligence, the supermodels of Paris Fashion Week are able to showcase the latest designs on the runway to worldwide acclaim.

The world's top chefs are the equals of these supermodels. In Japan, dishes are considered to be "kimono for food," but is it not true that professional-grade dishes fit for supermodels have been lacking in the world of ceramics and tableware?

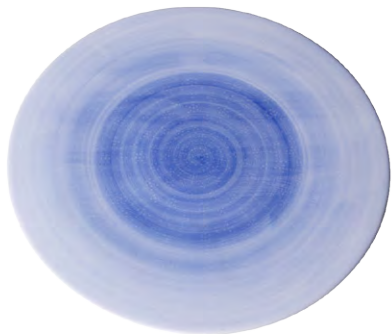
Tapping the world's most sophisticated porcelain techniques and combining the latest technologies with traditional skills developed over the art form's 400 years of history, Arita's craftsmen can provide dishes that such top chefs will want to use. Craftsman with consummate skill are known as takumi in Japan, and their skill makes it possible to create "haute couture tableware" that the world's chefs have only dreamt of until now.



RS-003 / RS-004 / RS-005
SHINOGI Round Plate
(L) W277× D277×H20 (mm)
(M) W215× D215×H15 (mm)
(S) W140× D140×H13 (mm)
Riso Porcelain



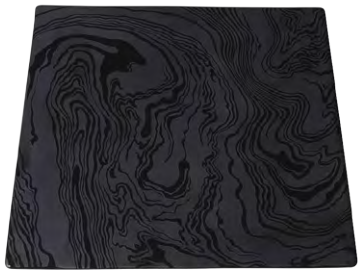
RS-018 Shotblast White bowl with lid
W165× D130×H70 (mm)
Riso Porcelain



TK-001 Snowy crystal Round Plate
W270× D270×H15 (mm)
Tokko Kiln



TK-005 SHINOGI design Square Plate
W240× D240×H13 (mm)
Tokko Kiln



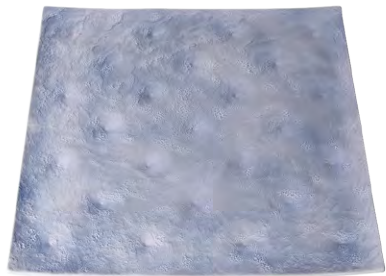
TK-003 Black Ripple Square Plate
W240× D240×H13 (mm)
Tokko Kiln



TK-004 ICHIMATSU design Square Plate
W240× D240×H13 (mm)
Tokko Kiln



TK-006 Zebra design Square Plate
W240× D240×H13 (mm)
Tokko Kiln



KI-001 / KI-002 / KI-003
Cloud Square Plate
(L) W300× D300×H25 (mm)
(M) W230× D230×H20 (mm)
(S) W145× D145×H20(mm)
Kichiemon Porcelain



KI-008 **Cloud Roll up Plate**
W200× D200×H50 (mm)
Kichiemon Porcelain



KI-004 **Cloud Rectangular Plate**
W300× D150×H25 (mm)
Kichiemon Porcelain



YH-028 **Eggshell KAORI (S)**
W50× D50×H50 (mm)
Yamahei Porcelain



YH-027 **Eggshell KAORI (M)**
W60× D60×H65 (mm)
Yamahei Porcelain



YH-032 **Eggshell KIWAMI**
W47× D47×H45 (mm)
Yamahei Porcelain



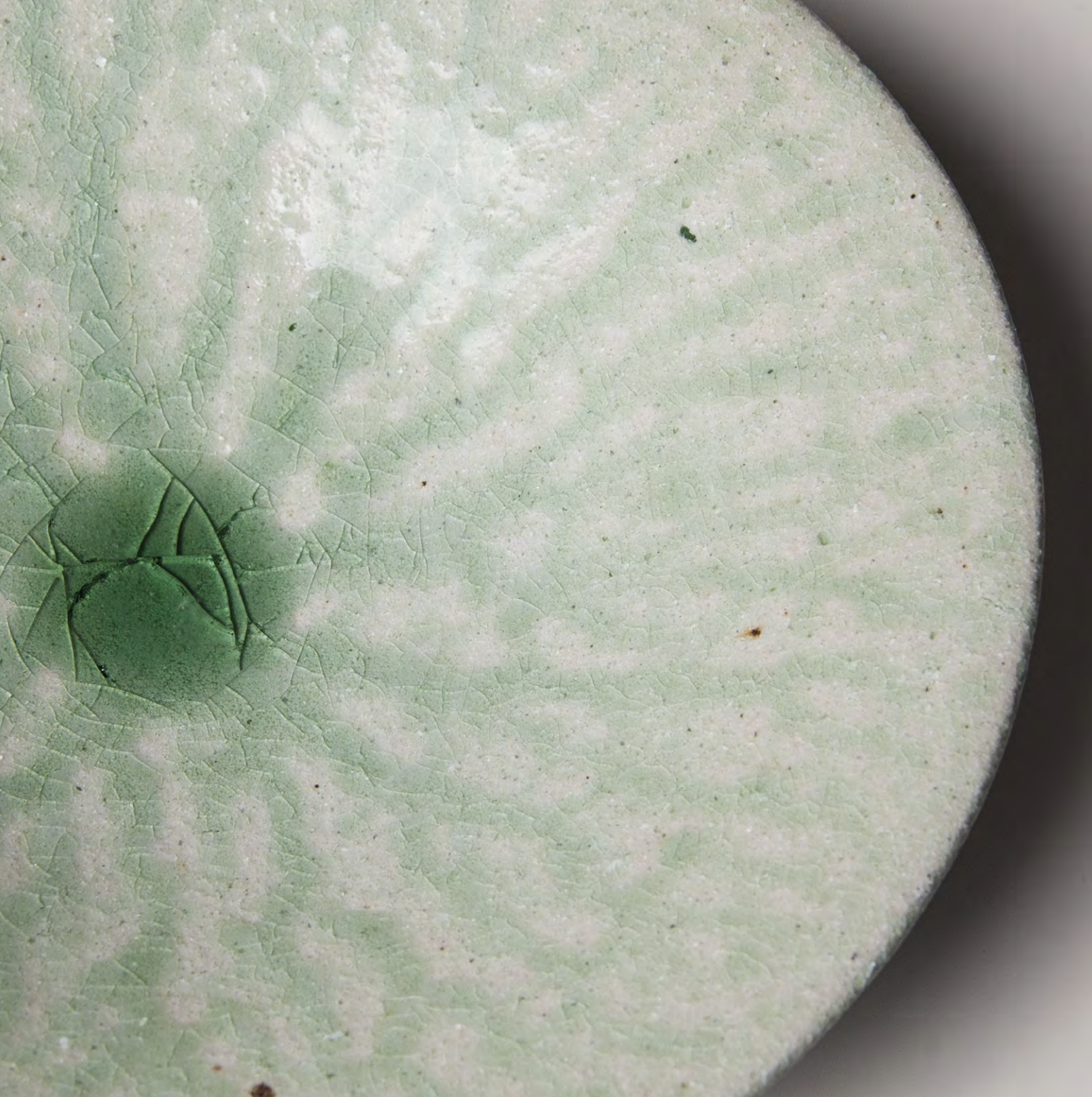
YH-019 **Eggshell Champagne 1617**
W56× D56×H234 (mm)
Yamahei Porcelain



YH-021 **Eggshell 1619**
W75× D75×H183 (mm)
Yamahei Porcelain



YH-020 **Eggshell 1618**
W75× D75×H149 (mm)
Yamahei Porcelain



New Phase

Arita constitue l'une des plus grandes régions productrices de porcelaine dans l'archipel nippon. Ses produits sont non seulement des porcelaines, mais aussi des faïences caractérisées de leur matière première d'argile. On y produisait d'abord des faïences avant le XVII^e siècle, en constituant une cause de la naissance de premières porcelaines japonaises.

La porcelaine et la faïence sont basées sur un même esprit : l'émotion et l'énergie investies dans une création. Il s'agit justement de l'esprit et l'âme d'Arita.

Racine de la porcelaine, la faïence constitue en même temps une nouveauté potentielle.

Arita a pour mission d'offrir des pièces de vaisselle demandées par toutes les personnes du monde, notamment les top-cuisiniers. Nous nous permettons de vous présenter la nouvelle création d'Arita.

Although Arita is Japan's premier producer of porcelain, the region also produces ceramics that give full play to the texture of the clay from which they are made. The area's kilns produced ceramics before firing Japan's first porcelain in the 17th century, and that history provided the foundation on which their subsequent success with porcelain was based.

The same spirit lives on in both ceramics and porcelain, in the form of dedication to craftsmanship and dynamic energy. This is the spirit and ethos of Arita.

Ceramics are the roots of porcelain, as well as a new product category.

Arita's mission is to supply dishes demanded by top chefs and other discerning individuals the world over. These craftsmen are here to introduce you to the new face of Arita porcelain.



ET-021 Black ARITA Plate with Rim 30
W300× D300×H60 (mm)
Tokko Kiln



ET-020 Black ARITA Plate with Rim 27
W260× D260×H55 (mm)
Tokko Kiln



ET-002 Stardust Bowl
W190× D190×H75 (mm)
Tokko Kiln



ET-004 KAIRAGI Plate with Rim
W205× D205×H50 (mm)
Tokko Kiln



ET-003 SHIRAHAGI Bowl
W195× D195×H55 (mm)
Tokko Kiln



ET-018 Black ARITA Basin
W210× D210×H70 (mm)
Tokko Kiln



ET-017 Black ARITA Bowl
W185× D185×H85 (mm)
Tokko Kiln



ET-007 SIROWARA Small Bowl
W115× D115×H55 (mm)
Tokko Kiln



ET-009 TENMOKU Small Bowl
W115× D115×H55 (mm)
Tokko Kiln



ET-008 AKA-TENMOKU Small Bowl
W115× D115×H55 (mm)
Tokko Kiln



ET-016 Lava Bowl
W185× D185×H90 (mm)
Tokko Kiln



ET-019 Ash glaze Round Plate
W280× D280×H65 (mm)
Tokko Kiln



ET-001 KOHAGI Bowl
W230× D220×H80 (mm)
Tokko Kiln



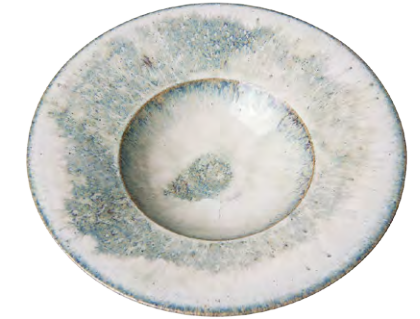
ET-011 Evening waves Square Plate
W240× D240×H10 (mm)
Tokko Kiln



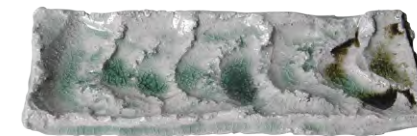
ET-010 Stardust Square Plate
W240× D240×H10 (mm)
Tokko Kiln



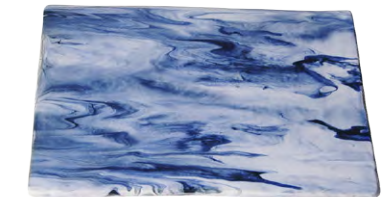
ET-006 TENMOKU Plate
W220× D220×H40 (mm)
Tokko Kiln



ET-005 AOHAGI Plate with Rim
W290× D290×H70 (mm)
Tokko Kiln



ET-013 Ash glaze Rectangular Plate
W260× D100×H25 (mm)
Tokko Kiln



ET-012 Marbling Rectangular Plate
W210× D140×H10 (mm)
Tokko Kiln



Ninja

Quand on parle de "ninja", on imaginerait souvent des arts martiaux issus de la discipline "ninjutsu", des armes variées comme les "shuriken" (étoiles métalliques tranchantes), ou bien des missions d'espionnage exécutées pendant la période de guerres civiles du Japon médiéval. Le terme de "nin" désigne "endurer", "se cacher", "résister en cachette" mais aussi "sérénité". L'important ne serait pas d'endurer mais plutôt de maintenir une sérénité dans n'importe quelle situation. Il s'agit effectivement d'un esprit zen.

Il y a des pièces de vaisselle qui résistent au feu vif ou à une température très élevée dans un four lors de la cuisson et en plus profitent de la chaleur pour apporter une sérénité à des personnes qui se régalent d'un plat.

The word "ninja" calls to mind a world of secrecy in which Sengoku-era warriors employed a variety of skills and weapons such as throwing stars to practice their craft in the shadows of history. In fact, the "nin" in "ninja" generally signifies the ability to endure or conceal oneself, as well as the meaning of "peace of mind." In this sense, the concept has overtones of Zen in pointing to the ability to face even the most demanding circumstances with equanimity and calmness rather than self-restraint.

Here you will find dishes that can withstand the high temperatures of the oven and direct flame. These dishes not only endure the high temperatures of food, but also sublimate that heat to produce peace of mind on the part of the person who eats that food.



AN-322 / AN-325 / AN-327

Open Fire Steak Plate

(S) W220× D220×H30 (mm)
(M) W250× D250×H30 (mm)
(L) W270× D270×H30 (mm)
Anrakugama Kiln



AN-218 / AN-223 / AN-228

Open Fire Shallow pan

(S) W200× D180×H35 (mm)
(M) W240× D225×H40 (mm)
(L) W310× D280×H50 (mm)
Anrakugama Kiln



FJ-201 Charcoal Model Open Fire Plate Set

W220× D160×H30 (mm)
Anrakugama Kiln



AN-422 Inkstone Model Open Fire Plate

W220× D170×H15 (mm)
Anrakugama Kiln



AN-400 Charcoal Model Open Fire Plate

W160× D80×H20 (mm)
Anrakugama Kiln



AN-124 Seramics Oven Pan

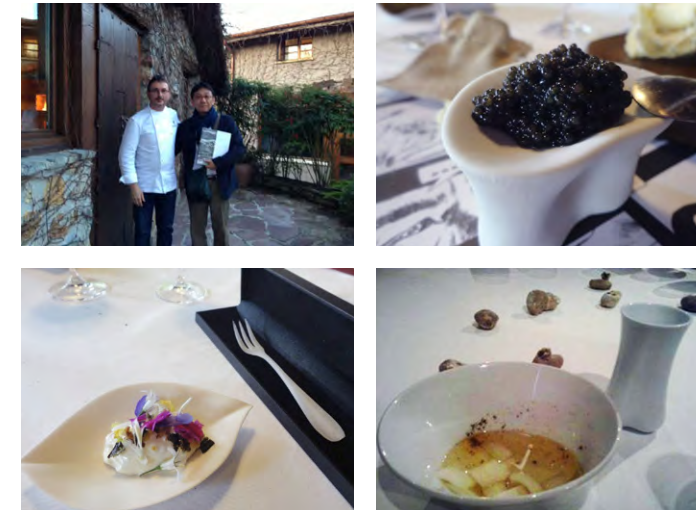
W270× D240×H95 (mm)
Anrakugama Kiln



AN-419 Oval Coin Model Open Fire Plate

W200× D120×H20 (mm)
Anrakugama Kiln

Previous Accomplishments



Collaboration with Mugaritz (Andoni Luis Aduriz)

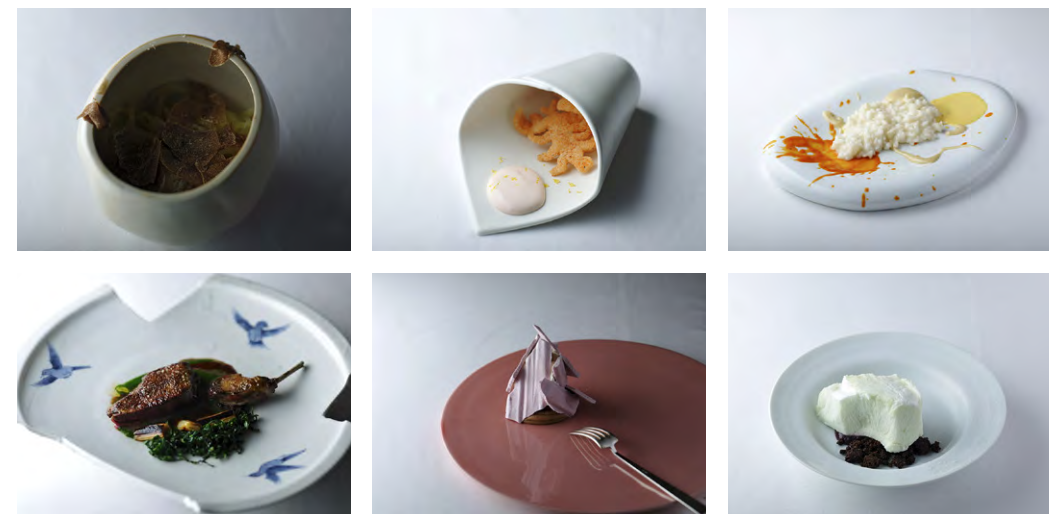
Arita craftsmen collaborated with Andoni Luis Aduriz, whose restaurant Mugaritz in San Sebastián, Spain, has been ranked as the sixth-best restaurant in the world, to create dishes shaped like actual bones and water-repellent dishes shaped like camellia leaves. They also worked together to produce a promotional video.



Collaboration with Sola (Hiroki Yoshitake)

Arita craftsmen created a variety of dishes in collaboration with Hiroki Yoshitake, who is himself from Saga Prefecture (also an area where Arita porcelain is produced) and who founded the restaurant Sola in Paris, which was given two stars by the Michelin Guide. Yoshitake used Arita porcelain when he won a cooking contest in which more than 350 spirited chefs age 35 and younger participated.





Collaboration with Yoji Tokuyoshi, formerly of Osteria Francescana

Arita craftsmen created original dish designs based on the appearance of various cuisines in collaboration with Yoji Tokuyoshi, former chef at Osteria Francescana in Modena, Italy. Eight original tableware designs were completed in about one month while sharing images over social networking sites.



Kiln Profiles



Fukuju Porcelain’s creations, which are based on the historical character and style of designs from the early period of Arita porcelain, are characterized by quality that brings peace of mind through the excellent materials and reliable techniques that are the hallmarks of Arita’s traditions, along with designs that infuse those traditions with newness.



In 2011, Yamahei Porcelain launched its “Y’s home style” brand of functional tableware and dishes in a simple, modern style that represents a departure from past Arita porcelain styles.



Riso Porcelain creates Arita porcelain that seems increasingly fresh and modern with the passage of time by looking to the old for inspiration in the new and giving play to the captivating appeal of shards of old ceramics. The kiln also makes active use of the latest digital technologies.



Founded in 1865, Tokko Kiln produces cooking dishes primarily for traditional Japanese restaurants and other customers. In recent years, the kiln has been producing large numbers of ceramics in addition to porcelain with the goal of creating dishes that can accommodate new lifestyles.

Fukuju Porcelain

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Riso Porcelain

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Fukusengama consistently produces dishes that play a useful role with the passage of time by creating playful forms while remaining faithful to traditional techniques with its motto of “Creating dishes that hold good fortune.”



Zuiho Kiln has been producing tableware featuring simple designs and cooking dishes that highlight cuisine using numerous glazes and techniques since 1918.



Anrakugama Kiln produces earthenware pots with outstanding durability and far infrared effects using proprietary fireproofing technology. Its products enable customers to easily make delicious nabe-style cuisine and can withstand direct flame and oven use.



Kichiemon Porcelain produces richly creative tableware suitable for use with a variety of cuisines. Their shapes are seldom seen in tableware designed for general household use, but their utility becomes clear once you know how they’re intended to be used. The kiln’s products are used primarily by restaurants and traditional inns.

Fukusengama

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